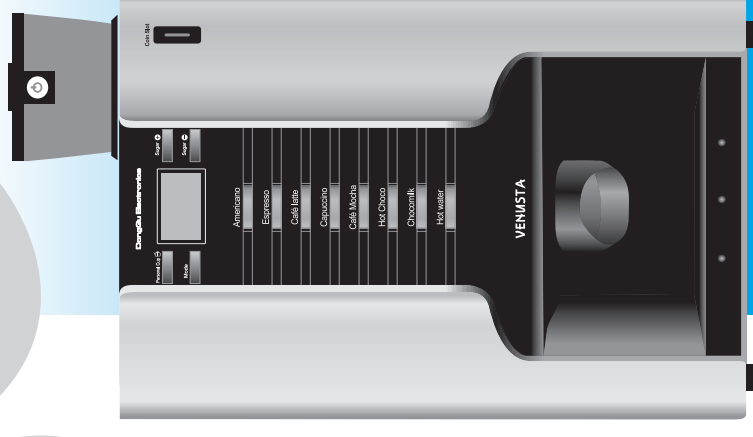


VENUSTA Espresso Machine

Model : DSK-118-FA



Dong Gu Electronics Co., Ltd.

500-5, Sangdaewon-Dong, Sungnam-Shi, Kyeonggi-Do, Korea

Tel. 82-31-731-3600 ext. 210 / 211

Fax. 82-31-733-1155

Email. dgetrade@chol.com

<http://www.teatime.or.kr>

Features

1 Elegant European Espresso Machine
Grind bean just before brewing allows to enjoy a deep aroma and soft flavor.

2 Fully Automatic Micom System
The easy to use MICOM Control System enable to control any function conveniently.

3 Fully Automatic Bean to Cup System
Just pressing a button leads you to have a fresh cup of coffee, fully automatically from bean to cup.

4 Easy to use and control with LCD Display
All process of bean to cup can be shown at LCD screen, which allows the easy to use and control.

5 Able to adjust Hot Water Temperature at personal preference
Enable to make more tender and full bodied espresso shot through hot water temperature control quite freely.

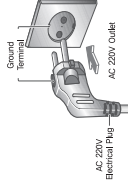
6 Eco-Friendly Personal Cup Facility
Personal cup facility instead using paper cup is a precious part of protecting environment & us.

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Precaution

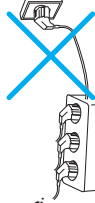
Warning !
Be sure to use only grounded outlet when connect the electrical plug to the outlet.
Do not ground the machine to the water supply pipe.
● It might cause fire.



Prohibited
Do not disassemble without a trained technician's instruction. When the machine is out of order, ask a trained person from an approved service agent to check and repair.
● It might cause a burn or electric shock.



Warning !
Do not connect multiple plugs of appliances to one outlet at the same time.
● It might cause fire.



Prohibited
Stop operation when the plug and outlet is damaged.
● It might cause Electric Shock or Fire.
● Be sure to call your local A/S service team to repair it



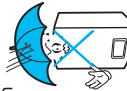
Warning !
Do not connect electrical plug to outlet when the outlet is loose
● It might cause fire.



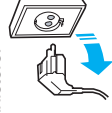
Prohibited
Do not keep inflammables near by machine or put it into.
● It might cause explosion, fire and injury



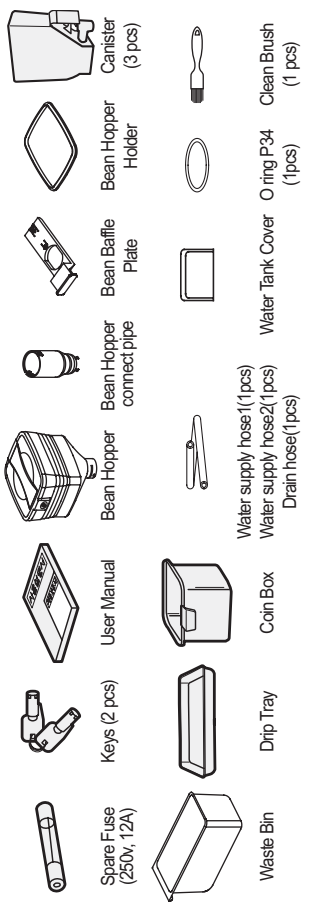
Caution
Be sure to operate the machine for indoor-use only at room temperature.
● It might cause burst in winter when keep it outside.
● It might cause an electric leakage and fire due to rain or snow.
● At the place below 0 ℃, be sure to turn on machine.



Caution
When stop operating the machine for a long time, unplug power to the machine and empty bean hopper & canisters.
● It might cause trouble.

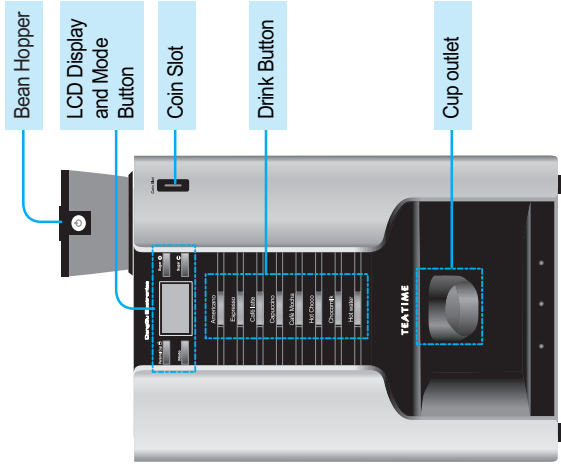


DSK-118-FA Accessories

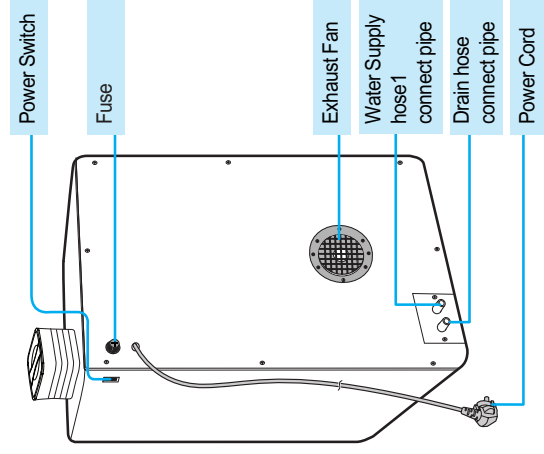


Description of parts

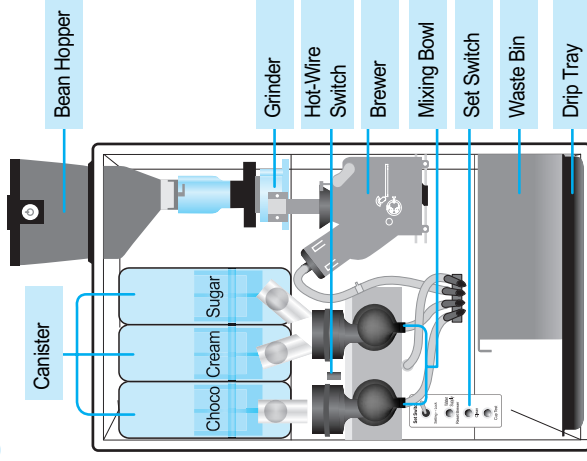
Front



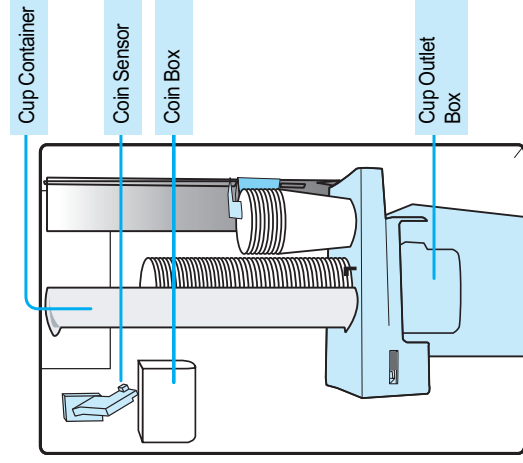
Rear Side



Inside



Front Door Inside

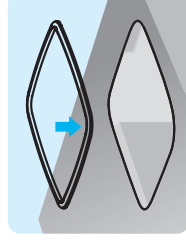


Installation and Precaution

How to fit and fill bean hopper

1

Fit bean hopper holder groove into square hole on upside of machine for fitting bean hopper.

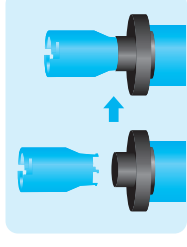


2

Press bean hopper connecting pipe downward and fit it to the grind level control ring.



● The bean hopper connecting pipe fitting hole needs to be directed at front side.

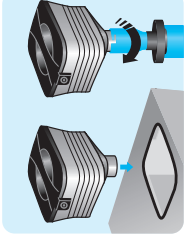


3

Fit the bean hopper into its holder groove and then get the connecting pipe fixed by turning clockwise.



● The bean hopper can be removed during operating unless fix it.

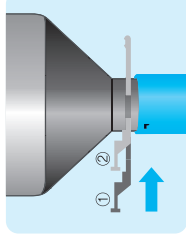


4

Fit the bean baffle plate into the bean hopper hole and push the plate completely to make bean outlet open

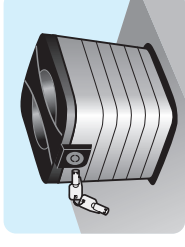


● When do not push the plate completely, the bean is not able to be supplied to grinder, which cause trouble in vending a cup.



5

Unlock the bean hopper lid with key.

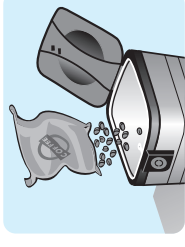


6

Fill the bean hopper with coffee bean. After fill out the hopper, close the lid and lock.



● Be sure to use roasted coffee bean only.
● Ground bean might cause trouble.
● Recommend to use the Arabica Coffee Bean for espresso.
● Do not use low grade quality bean or over roasted bean. It might cause trouble.

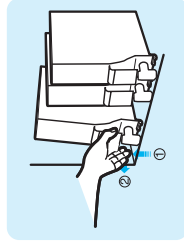


Installation and Precaution

How to fit and fill topping canister

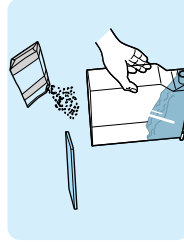
1 Lift the canister up slightly and pull front part of canister toward user.

- Remove any wetness inside of canister perfectly to prevent ingredients from being solid. Then put ingredients into canisters.



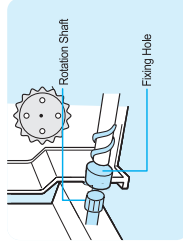
2 Fill canisters with toppings correctly and close canister lid.

- When filling up ingredients, be sure to rotate the ingredient dispense guide so that it points up (loading position). And slide canister backward and hold it carefully to prevent spilling.
- When filling up ingredients, do not tamp the ingredient. It might cause ingredient being solid and blocking ingredients outlet.

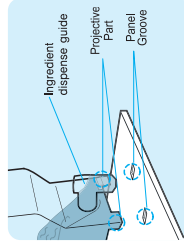


3 Fit the fixing hole of canister into the rotation shaft correctly as shown.

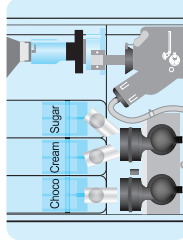
- Be sure to check label on canister and panel if each canister is fitted to the correct position.



4 Fit the jut in bottom of canisters into panel hole correctly.



5 Fit the bean hopper into panel then place the ingredient dispense guide as shown in figure.



Canister Capacity

Chocolate	Cream	Sugar	Bean
1,300g	1,080g	1,850g	1,200g

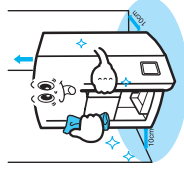
Installation and Precaution

Installation - Pumped Type

1 Clean the machine.
Place the machine on a flat level.



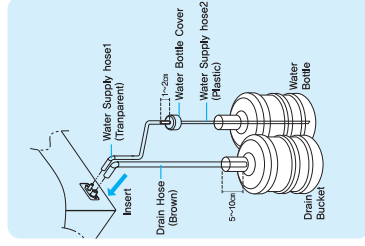
- If it is not leveled, it might cause noise.
- Space of 15cm from wall is required when install.



2 Connect water supply hose

- 1) Unbend water supply hose 2 (teflon hose).
- 2) Fit the water supply hose 2 to water bottle cover with 1~2cm upward from top of the cover then put it into the water supply bottle.
- 3) Connect water supply hose 1 to its connect pipe and the water supply hose 2 as shown in figure.

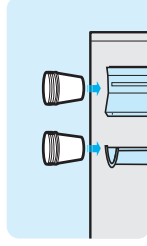
- Be sure to use filtered water and not recommend to use mineral water, if possible.
- Remove any remains in the hose prior to connect. It might cause trouble if the remains go through the machine.



3 Fill 5 to 10 cups at a time by getting cup container full cautiously not to damage cup sensor.

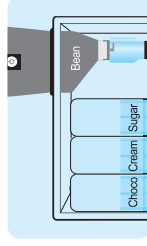


- Do not use unstandardized, Crushed and Wet Cup.
- Do not press cups to fill too much. It might cause trouble in the cup sensor.



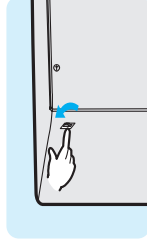
4 Fill each canister with Chocolate, Cream, Sugar and Bean.
After fill of the bean, install grinder.

- ※ Refer to page 7~9 how to fill and fit & remove the bean hopper.
- ※ Refer to page 19 how to install grinder.

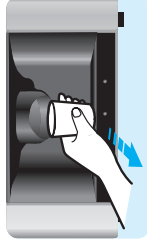


5 Be sure to plug in its own grounded electrical outlet.
Turn on power switch at the right side of machine.

- (1) Machine works to supply water to water tank and heater tank.
- (2) When finish heating, the machine is at standby condition.



6 Insert coins and then press drink button to select.
When LCD screen displays "Enjoy a cup!", take out the cup.

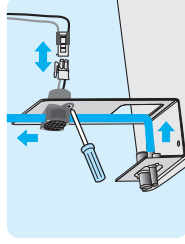


Installation and Precaution

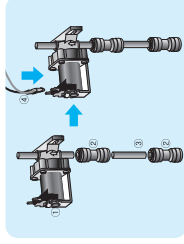
Installation - Water Filter Connected Type

※ The materials for connecting water filter are option.

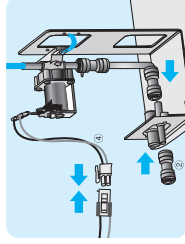
1 Unscrew the lower panel in rear lower side of machine.
Separate water supply pump fixed screw with connector.
Pull out the hose connected to the water supply pump.



2 Connect "-" fitting (②), hose (③) and "-" fitting (②) into water supply valve (①) for water filter as shown in figure, then connect enclosed electrical wire terminal (④) to any directions.



3 Fit the "-" fitting (②) of the assembled water supply valve for water filter to connecting pipe and fit the valve to hole using enclosed fix screw.
Connect the electrical wire terminal and connector.
Assemble the lower panel of rear side of machine, connect it to water filter using "-" fitting (②).



4 Fill the cup container with 5 to 10 cups cautiously not to damage cup sensor.



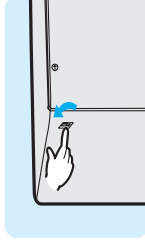
● Do not use unstandardized, Crushed and Wet Cup.
● Do not tamp cups to fill too much. It might cause trouble in the cup sensor.

5 Fill each canister with Choco, Cream, Sugar and Bean.
After fill of the bean, install grinder.




● Refer to page 4~5 how to fill and fit & remove the bean hopper.
● Refer to page 8 how to install grinder.

6 Be sure to plug in its own grounded electrical outlet.
Turn on power switch at the right side of machine.



(1) Machine works to supply water to water tank and heater tank.
(2) When finish heating, the machine converts to standby condition.

7 Insert coin and press drink button to select.
Take out the cups when LCD displays "enjoy a cup !".




Installation and Precaution

How to install Grinder

1 Fill the bean hopper and grinder with roasted coffee bean.



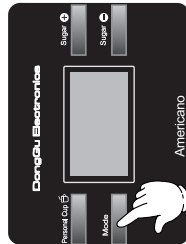
2 Place Internal Set switch at Setting



Setting Lock

Set Mode
Press mode button

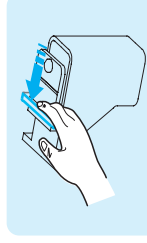
3 Press the mode button 8 times then "Bean Volume Test" displayed on LCD



※ Refer to "Bean Volume Test", page 18.

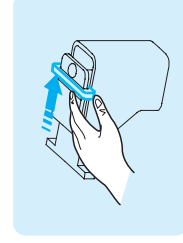
Bean Volume Test
Remove brewer
Press drink button
To test

4 As shown in figure, slide flapper (Blue part) to inside direction and then press drink button to test bean volume pushing the flapper till finish the 1st test.



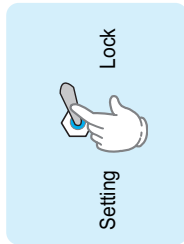
※ Able to feel the flapper pushing out a little bit while the bean ground and dispensed.

5 As shown in figure, slide flapper (Blue part) to the outside direction till over sill. Then have the bean volume test 2 or 3 times. **Adjust the bean volume setting value at a range of 7g ± 10% using scale.**



※ The ground bean volume might be varied from kinds of coffee bean.
Using a low quality coffee bean might cause trouble.

6 Assemble the brewer mech. and place set switch at "Lock".



Setting Lock

Refresh Time
With VENUSTA
Insert Coin



- Be sure to process 'Install Grinder' when install machine for the first time or when the inside of grinder is empty after cleaning inside.
- When do not process the Install Grinder, it can affect drink taste because the ground bean might be supplied to grinder unevenly.

Reset Brewer & Water Supply

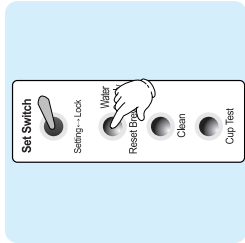
※ Functions in condition of "Brewer Location Error" or "No Water". It will not work at "standby condition".

Function1 A function to return Brewer Mech to "standby condition".

- Press the reset button once in left inside of the machine .

Function2 A function to supply water to extra water tank.

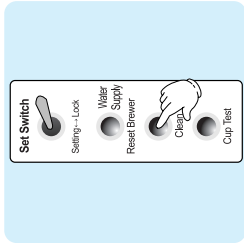
- After fill extra water tank with water when empty, press the reset button long. Pump works to supply water to extra water tank and process initialization.



How to clean interior components automatically

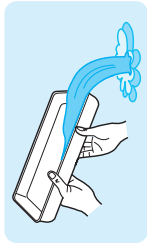
1 Press auto-clean button in left inside of machine.
Hot water rinse the mixing bowl and dropped to drip tray.

- Press the button one time : clean brewer
- Press the button two times : clean mixing bowl of sugar, cream
- Press the button three times: clean mixing bowl of hot choco
- Press the button long time once : clean the water circuit in turns



2 Empty drip tray then locate it correctly

- Be careful of the dripped hot water might cause burn.
- Empty the drip tray when finish auto-clean.



Cup Test

1 Fill cup container with paper cup then press the cup test button inside of machine.

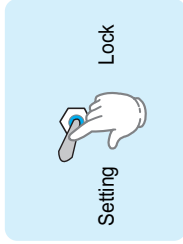
2 LCD screen displays the test process and a cup will be dispensed.

- Use 6.5 oz or 7 oz of paper cup.
 - Be sure to use same size and same company's cup only.
- When using different size, it cause a problem in cup dispense.

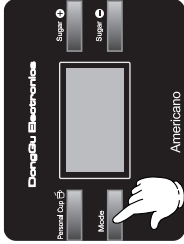


How to adjust Taste / Water volume

1 Place Internal Set switch at Setting

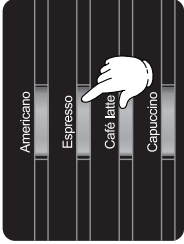


2 Press the Mode Button in Front Panel one time.



3 Select drink to adjust volume

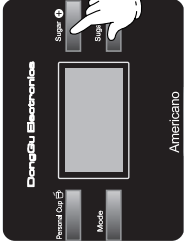
Ex) when adjust espresso volume, press espresso button. Able to set ingredients and water volume as per each drink selection button



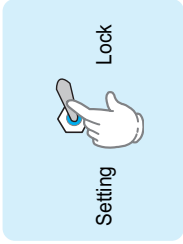
4 Adjust with the sugar +/- button in front panel



- Pressing the personal cup button goes to next step.



5 After finish adjustment, place Set Switch at Lock .
Adjusted value will be stored with a beep sound.



Drink Volume standard setting value

※ The standard setting value is based on 7 oz cup.
 ※ Please refer to page 10 and 19 when you need to adjust.

1 Americano

	setting value	Ingredient volume	Range
Bean	3.3	7g	0.0 ~ 7.0sec
ESP	50cc	-	0.0 ~ 70cc
Sugar	1.0	3g	0.0 ~ 7.0sec
Water	2.5	-	0.0 ~ 7.0sec
Hotwater	25	-	0.0 ~ 70cc

3 Cafe latte

	setting value	Ingredient volume	Range
Bean	3.3	7g	0.0 ~ 7.0sec
ESP	50cc	-	0.0 ~ 70cc
Sugar	1.0	3g	0.0 ~ 7.0sec
Milk	2.0	10g	0.0 ~ 7.0sec
Water	4.0	-	0.0 ~ 7.0sec

5 Cafe mocha

	setting value	Ingredient volume	Range
Bean	3.3	7g	0.0 ~ 7.0sec
ESP	50cc	-	0.0 ~ 70cc
Sugar	0.7	2g	0.0 ~ 7.0sec
Milk	1.5	7.5g	0.0 ~ 7.0sec
Water	2.5	-	0.0 ~ 7.0sec
Choc	0.7	3.5g	0.0 ~ 7.0sec
Water	2.0	-	0.0 ~ 7.0sec

8 Hot water

	setting value	Ingredient volume	Range
Water	8.0	-	0.0 ~ 9.9sec

2 Espresso

	setting value	Ingredient volume	Range
Bean	3.3	7g	0.0 ~ 7.0sec
ESP	50cc	-	0.0 ~ 70cc
Sugar	1.0	3g	0.0 ~ 7.0sec
Water	2.5	-	0.0 ~ 7.0sec

4 Cappuccino

	setting value	Ingredient volume	Range
Bean	3.3	7g	0.0 ~ 7.0sec
ESP	50cc	-	0.0 ~ 70cc
Sugar	1.0	3g	0.0 ~ 7.0sec
Milk	2.0	10g	0.0 ~ 7.0sec
Water	4.0	-	0.0 ~ 7.0sec

6 Hot Choco

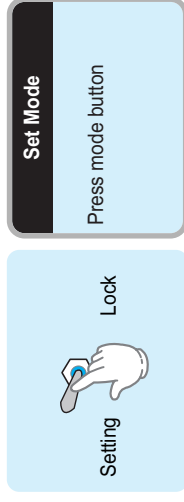
	setting value	Ingredient volume	Range
Choc	4.0	20g	0.0 ~ 7.0sec
Water	8.0	-	0.0 ~ 9.9sec

7 Chocomilk

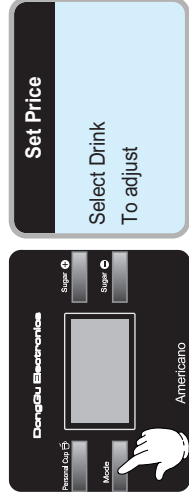
	setting value	Ingredient volume	Range
Choc	3.0	15g	0.0 ~ 7.0sec
Water	4.5	-	0.0 ~ 8.0sec
Milk	2.0	10g	0.0 ~ 7.0sec
Water	3.5	-	0.0 ~ 8.0sec

How to set price

1 Place Internal Set switch at Setting



2 Press Mode Button 2 times in front panel.

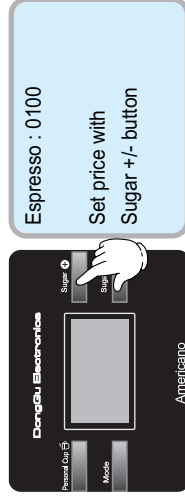


3 Select drink to adjust

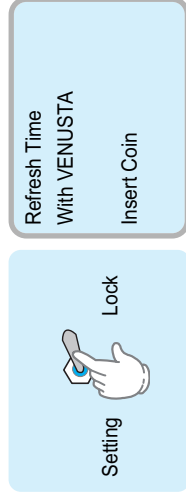
Ex) When Select Espresso to set price



4 Use the sugar +/- button in front panel to set price



5 After finish setting, place Set Switch at Lock.
 Adjusted value will be stored with a beep sound.

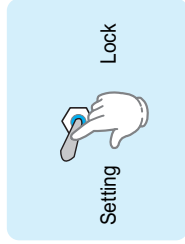


Ref. ● LCD Screen will display the set price when press the drink button at standby condition.

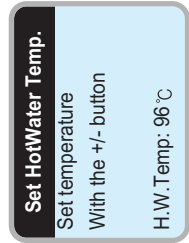
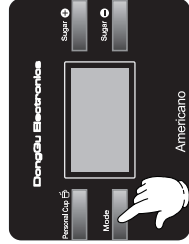
● The bean volume might be varied from roasting grade and manufacture.
 ● When install machine for the first time or adjust the bean volume, be sure to adjust the bean volume at range of 7g ± 10%.
 ● When excess the standard volume, it might cause trouble in brewer mech.

How to adjust hot water temperature

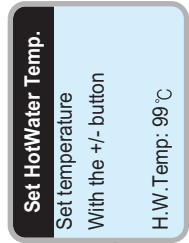
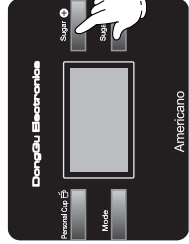
1 Place Internal Set switch at Setting



2 Press Mode Button 3 times in front panel.

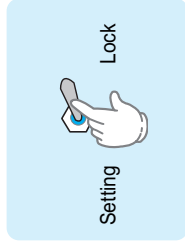


3 Set hot water temperature with the sugar +/- button in front panel
Hot water Temperature Range : 60 to 99°C

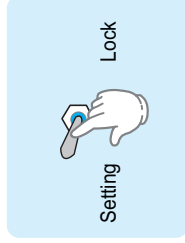


Ex) When select espresso to set temperature.

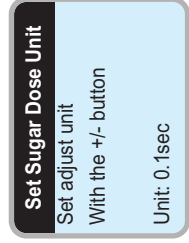
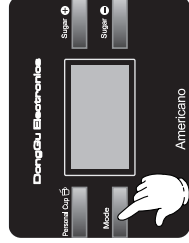
4 After finish setting, place Set Switch at Lock
Adjusted value will be stored with a beep sound.



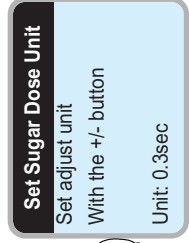
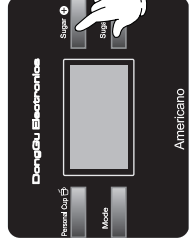
1 Place Internal Set switch at Setting



2 Press Mode Button 4 times in front panel.

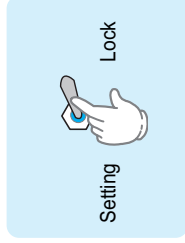


3 Set the adjust unit with the sugar +/- button in front panel



● Sugar dose adjust range : 0.1 to 0.5 sec

4 After finish setting, place Set Switch at Lock
Adjusted value will be stored with a beep sound.

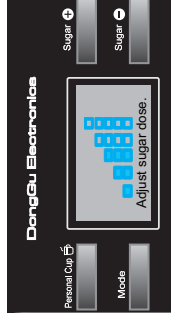


One time Sugar + / - function

Function to enable consumers to add or decrease sugar for personal preference, which works just one time.

- Adjust sugar dose with sugar +/- button
- Press the drink button, sugar dose adjusted cup would be dispensed.

※ When pass 5 seconds after pressing sugar +/- button, convert to standby condition automatically.



How to count cups vended

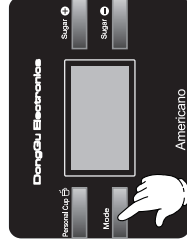
1 Place Internal Set switch at Setting



Set Mode

Press mode button

2 Press Mode Button 5 times in front panel.



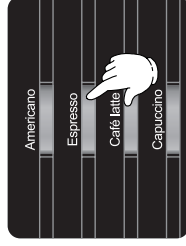
Count Vend Cup

Select drink
To count

3 Press the drink button to count

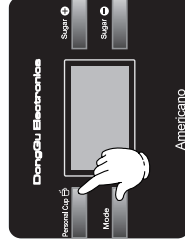
ex) When you select Espresso

Ref. • Able to count the paid or the free cups as per drink



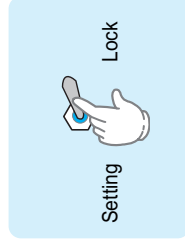
Espresso : 000,047
Paid : 000,000
Amount : 00000000
Free : 000,047

4 Press the personal cup button one time.
Total paid/free cup number per drink will be displayed on LCD screen.



Total : 001,100
Paid : 001,000
Amount: 00013000
Free: 000,100

5 Place Set Switch at Lock after counting.



Refresh Time
With VENUSTA
Insert Coin

Personal Cup Facility

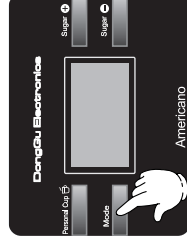
1 Place Internal Set switch at Setting



Set Mode

Press mode button

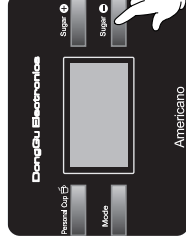
2 Press Mode Button 6 times in front panel.



Set Cup Dispense
Set cup dispense
With the +/- button
Cup dispense: auto

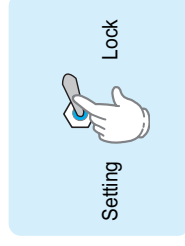
3 Use the sugar +/- button to set the cup dispense

- Auto-Dispense : press the sugar + button at the personal cup mode
- Personal Cup : press the sugar - button at auto-dispense mode



Set Cup Dispense
Set cup dispense
With the +/- button
Cup dispense: my cup

4 After finish setting, place Set Switch at Lock
Adjusted value will be stored with a beep sound.



Refresh Time
With VENUSTA
Insert Coin

One Time Personal Cup Mode

A function to use personal cup only one time.

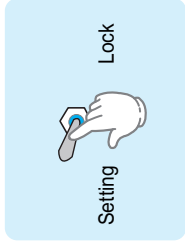
1. Press Personal Cup Button in front panel.
2. Fit the personal Cup to the cup outlet and select drink.
3. After serving the cup, it converts to the Auto dispense mode.



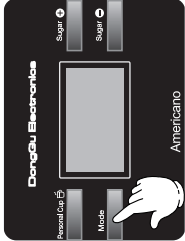
※ After 5 seconds from pressing the personal cup button, it converts to standby condition automatically.

Vending Test

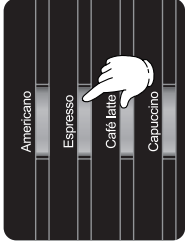
1 Place Internal Set switch at Setting



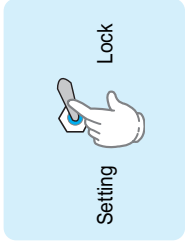
2 Press Mode Button 7 times in front panel.



3 Press drink button to test

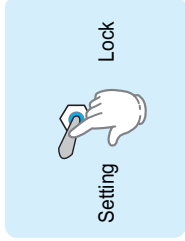


4 After Test , place set switch at Lock .
Adjusted value will be stored with a beep sound.

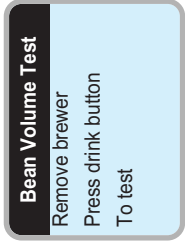
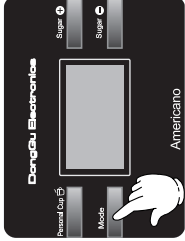


Bean Volume Test

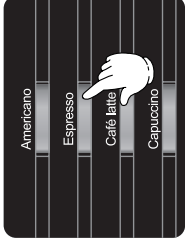
1 Place Internal Set switch at Setting



2 Press Mode Button 8 times in front panel.



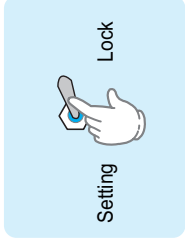
3 Fit cup to cup outlet then press drink button to test.



4 Check the bean volume dispensed.

● Need to check the volume dispensed at range of 7g± 10%.
When necessary to adjust, change the setting time.

5 After Test, place the set switch at "Lock"



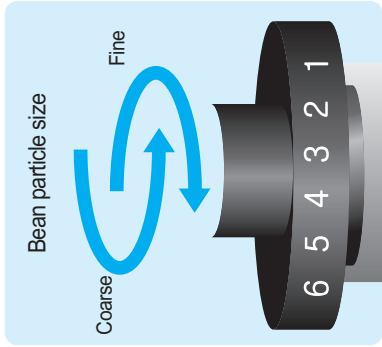
How to set grinder

How to adjust grind level

1 Able to adjust the level by rotating the grind level control ring equipped in the upside of grinder.

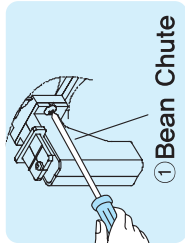
- The grind level is varied from 1 to 7 level and best at 2~4 level.
 - When adjust the grind level by rotating the control ring, recommend to select from 3 to 5 level, if possible.
- (refer to page 10~11, how to adjust bean volume)

- Do not use the level between '1' and '▼' mark when you want a fine grind. It might cause trouble or abrasion of grinder.
- When you select a coarse grind, adjust bean volume properly because it might cause excessive load.

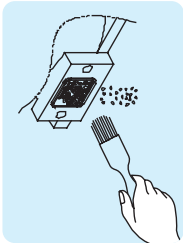


In case bean chute is blocked by bean grounds

1 Unscrew the bean chute.



2 Remove bean grounds blocked in bean chute outlet with enclosed small brush.



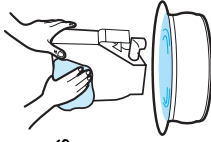
3 Screw the bean chute (①) and follow the process of how to install grinder, page 8.

TroubleShooting Guide

LCD Display	Check Points	Solution
<div> </div>	1. check the brewer location state	Reassemble brewer referred to page 23
<div> </div>	1. check water level in water tank 2. check connection of water supply hose 3. check water pump	1. fill water tank with water 2. connect water supply hose to water tank 3. replace water pump
<div> </div>	1. check the stock of cup in its container 2. check cup size 3. check 2 row cup valve	1. load cups in its container 2. replace cup with the fit size. 3. replace the 2 row valve
<div> </div>	1. check connection of heater tank electric wire. 2. check anti-overheating thermostat	1. connect the wire well 2. press top of the anti-overheating thermostat
<div> </div> <div> </div>	1. check connection of top thermistor 2. check connection of lower thermistor	connect the thermistor connector when disconnected

How to clean and schedule

Ingredient(topping) Canister



Put the canister into water and soak ingredients solid and stuck to canister in water. Then wash out with a soft sponge.

- Assemble after remove moisture completely.
- Clean canisters more one time in a month.

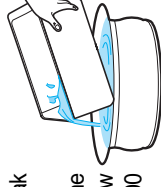
Mixing Bowl



Put the canister into water and soak ingredients solid and stuck to canister in water. Then wash out with a soft sponge.

- Clean more one time in a day
- Refer to 'how to disassemble' at page 23.

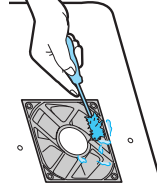
Drip Tray & Waste Bin



1. Empty drip tray and waste bin and soak in water then wash out.
2. Need to check the waste bin more one time in a day to prevent it from overflow as the capacity of bin is for around 100 cups.

- It might cause trouble and unsanitary condition.
- 3. **When do not operate machine for a long term, empty and clean the waste bin.**

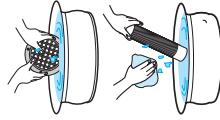
Exhaust Fan



Remove ingredients powder, dust with small brush then wipe with damp cloth.

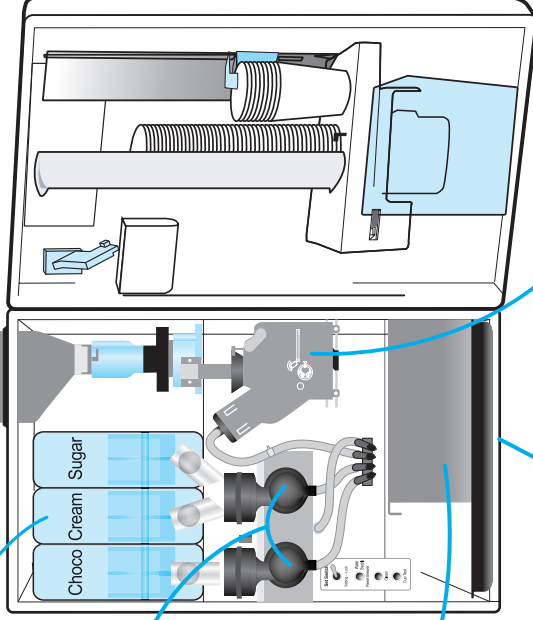
- Be sure to unplug the machine prior to cleaning.

Exhaust Fan Cover and Hose

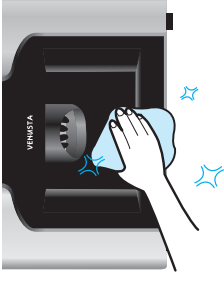


Put and soak in water then wash out ingredients powder and dust.

- And remove moisture completely.
- Clean the cover and hose more one time in every 3 months.
- Refer to 'how to disassemble' at page 24.



Cup Station



Wipe with damp cloth

- Remove remaining moisture completely.
- Clean cup station more one time in a day.

Brewer Mech

Recommend to clean brewer mech frequently for sanitary.

1. When upper piston filter is blocked by remaining coffee grounds, which cause trouble in brewing and vending, needs to clean it more one time in two days.

- Be sure to clean when over 100 cups are vended in a day.
- Rinse it with hot water well.
- Refer to page 23, how to disassemble.

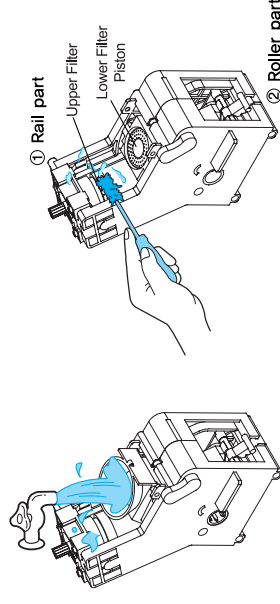
Clean the filter part completely with brush to remove any impurities.

2. Monthly Check

- Needs to check lubricating state of internal movement part once in a month.
- When the lubricating state is not good, spread silicone grease on ①, ② in below figure.

※ Check point in every six months.

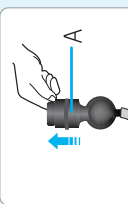
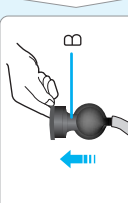
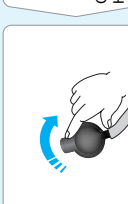
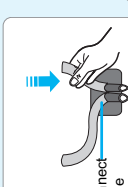
- Needs to check defects of O-Ring in upper piston and upper screen filter in every six months.
- When the O-Ring and filter is detected, needs to replace with new one.



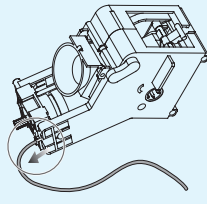
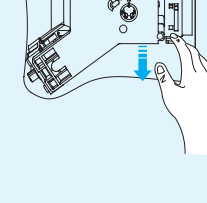
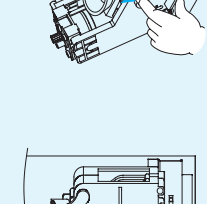
Do not use volatile cleaning agents, thinner, benzene, solvent, etc when clean. It might cause trouble and injury.

How to disassemble components

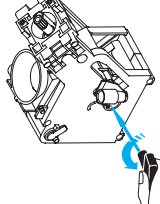
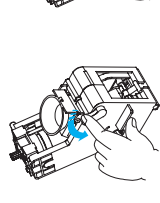
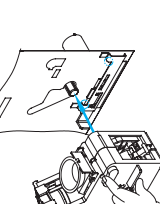
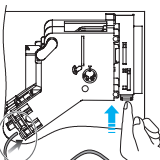
How to remove mixing bowl

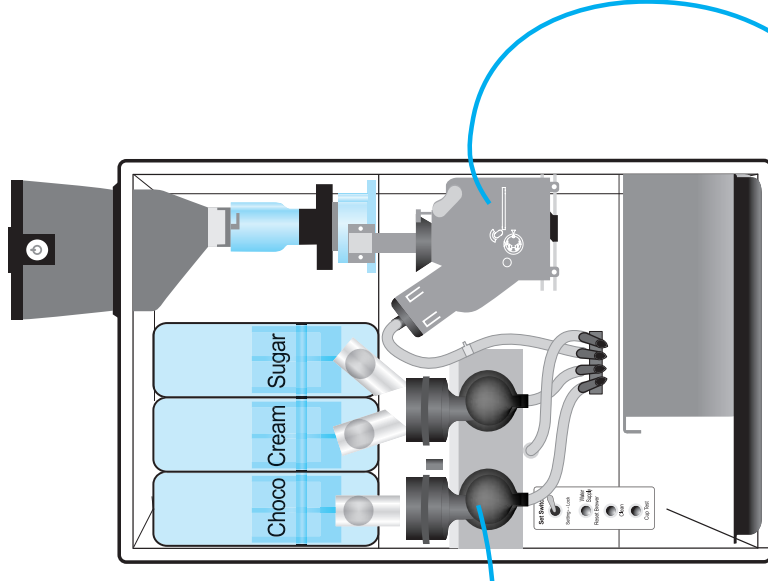
- 1 Remove canister then pull the A part up, as below figure.
 
- 2 Pull B part up, as below figure.
 
- 3 Pull out the mixer clockwise direction, as below figure.
 
- 4 Disconnect hose by pulling out the upper part of the hose connected to ingredient dispense holder.
 

How to remove Brewer Mech

- 1 Pull out the brewer hose
 
- 2 Pull the lock lever to left direction and get it open.
 
- 3 Turn the lock lever anti-clockwise direction and pull out toward user.
 

※ How to assemble Brewer Mech.

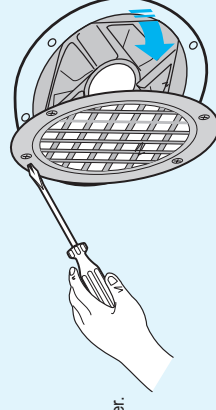
- 1 turn brewer handle anti-clockwise and arrange it in original position.
 
- 2 Turn the lock lever anti-clockwise direction.
 
- 3 fit the brewer into hole of bean motor then push it straight. Push it straight to get lower both side parts of brewer mech, positioned well between both edges of lock lever bracket.
 
- 4 Push the lock lever completely and connect hose.
 



How to remove the exhaust fan cover

1. Turn off machine
2. Unscrew the exhaust fan cover

• Be sure to turn off machine before remove the cover. It might cause injury




How to change fuse


Fuse is a overcurrent protection device.
Replace with standard new fuse (250V - 12A), when fuse is broken

Change current fuse

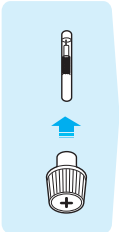
- 1

A hand is shown unplugging a power cord from a power outlet.

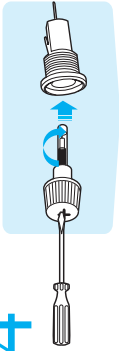
Be sure to unplug power cord when change fuse.
- 2

A screwdriver is shown unscrewing the top of a fuse holder.

Unscrew the fuse holder.
- 3

A new fuse is being inserted into a fuse holder.

Replace the broken fuse with new one.
- 4

A screwdriver is shown screwing the top of a fuse holder back together.

Close the fuse holder

**Warning !**

Be sure to replace the broken fuse with standard new fuse (250V-12 A)

● Using unstandardized fuse might cause fire.

Specification

Model	DSK-118-FA		
Electricity	220V / 60Hz		
Power Consumption	1,450W		
Thermostat	Bi-Metal Type (works at 125 °C)		
Boiler Capacity	550mL		
Water Tank Capacity	210mL		
Canisters	3(Chocolate, Cream, Sugar) / 1 Bean Hopper		
Display	LCD		
Control System	MICOM		
Weight	36Kg		
Dimension	700 (h) x 430 (w) x 530 (d)		